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POP-CORN FLAVOR

A fresh pop-corn flavor enhancer has been developed by Tasty Mix Products, Inc. The product was developed for application in snack foods, cereals, specialty foods, ice cream, and salad dressings. For more information and a free sample, write Tasty Mix Products, Inc., 90 Walworth Street, Brooklyn, N.Y. 11205.

VISCOSITY GRAPH PAPER

A new viscosity chart has been introduced by Ferranti Electric, Inc. The chart is designed to simplify interpretation. It can be used for either a manual plot or automatic trace on a X-Y recorder. The vertical axis of the chart represents Shear Rate, the horizontal axis represents Shear Stress, and the diagonal lines represent the viscosity. Multiplying factors for each parameter are assigned and the curve plotted. The operator can, at any point on the graph, call out the Shear Rate, Shear Stress, and Viscosity. For more information, write Ferranti Electric, Inc., East Bethpage Road, Plainview, N. Y. 11803.

CONTACT PLATES

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ANALYZER BULLETIN

Newport of North America, Inc. has just released a new technical bulletin that describes their NMR Analyzer which is designed for the routine determination of moisture or oil in many types of foods, chemicals, minerals, and other materials. The brochure describes how the instrument operates, how it is used, and gives information designed to enable a prospective user to determine applicability to his sample. For a copy of the Bulletin No. 100, write Newport of North America, Inc., 1124 Land Title Building, Philadelphia, Pa. 19110.

BRUSH CATALOG

A new brush catalog for dairy and food processing plants is available from the Sparta Brush Co. The catalog is a streamlined inventory of specialized brushes. It is fully illustrated and describes as to purpose, construction, and material fill. Write for Catalog 200, Sparta Brush Co., Inc., Sparta, Wisconsin 54656.